# Local band students honored

The 1983 Band Awards Banquet was held on May 24 at the high school cafeteria. Band members were recognized for the fine job they have done this year. Students receiving their letter this year include Christy Tucker, Greg Ayers, Mike Bohannon, John Fedison, Don Goin, James Isom, Anthony Jones, Tony Martin, Brian Mitchell, Warren Moore, Robbie Phillips, Kathy Bryan, Wendy Harris, Ann Nolan, Debbie Riley, Jessica Stanley, Leigh Ann Taylor, Karen Trent, Kelly Godsey, Chris Robinson, Anthony Banks, Jimmy Fillingane, Tina Campbell and Cynthia Johnson.

Those students who received pins for two or more years in the band include Carolyn Carnefix, James Bohannon, Tim Lawson, June Jenkins, Tracy Trent, Delores Smith, Roger Steinkamp, Cathy Robertson, Mike Roach, Brenda Franklin, Tommy Hansen, Jeff Jaggars, Richard Baxter, Ricky Miller, Vivian Seay, Diane Jones, Wesley Baldwin, Jan Armentrout, Bentley Nash, Emily Steinkamp, Dean Hamilton, Tina Campbell, Duane Hamlet, Martha Haley, Anne Hancock, Lisa Williamson, Jason Justis and Laura Magann.

Flag Corps members honored were Cynthia Johnson, Lynn Martin, Mary Scott, Jo Ellen Garrett, Carol Lukehart and Sandy Walton.

Rifle Corps members were Diane Harvey and Corrine Hubbard.

Majorette this year was June Jenkins and Drum Major was Vivian Seay.

Recently the band participated in Buckingham County Day Parade presented Spring concerts, and played for the graduation exercises. The band participated in a parade at King's Dominion on June 8, after which they spent the remainder of the day enjoying the rides.

RECIPIENTS OF THE Sheri McGuire Award which is awarded annually to the most outstanding Band and Auxiliary members are Vivian Seay and Dean Hamilton.

BAND STUDENTS NAMED to the National Academy of Music for their excellence are Vivian Seay, Tina Campbell, Cathy Robertson, Tracy Trent, Laura Magann, Tim Law and not pictured, Dean Hamilton, Emily Steinkamp and Carolyn Carnefix.

APPOMATTOX COUNTY HIGH SCHOOL students named to the All-Regional Band for 1983 are Tina Campbell, Tim Lawson, Tracy Trent and Dean Hamilton (Not pictured)

# Local students receive honors

ON JUNE 3, 1983, certificates for Perfect Attendance were awarded to the following: Dana Goin, Thomas Hamlett, Todd Hancock, Steve Glover, Jack Harris, Tracy Gilliam, Dawn Harris, Stacie O'Brien, Brian Fullilan, Jimmy Clark, Ruby Ferguson, Jennifer Huff, Sean Strange, Jason Wright, Sharon Bailey, Desi Goin, Joe Bailey, Jamie Windle, Ron Coleman, Richard Hartman, Theotis Johns, Tamika Wade, Walter Robinson, James Inge, Quincy Hamlett, Danny Marcus, Robin Dunn, Lisia Wiley, Varnell Bradley, Stanley Hamlett, Brian Cumble, Jermaine Marshall, Ray Strange, Jennifer McFadden, and Robin Robertson.

THE APPOMATTOX PRIMARY SCHOOL issued certificates of merit to safety patrol members on June 3, 1983. The award carried the signature of Captain Wilson, Virginia State Police, Appomattox Division, Appomattox, Virginia. In addition, each second grader of the safety patrol received a miniature badge to remind them of their accomplished honor. Serving as co-captains were Scott Vaught and Latasha Johnson. Co-lieutenants were Jeff Stratton and Jodi Shirey.

Glen E. McClenny has been named state winner of the FFA Foundation award for beef production. Glenn, 17, is a member of the Appomattox Senior Chapter of the Future Farmers of America. He is the son of Mr. and Mrs. Robert E. McClenny Jr. of Route 1, Pamplin.

The award, co-sponsored by NASCO of Fort Atkinson, Wisconsin and Sperry New Holland,Pennsylvania, is one of 22 Agricultural Proficiency Awards presented annually by the National FFA Foundation, Inc. to recognize achievements of FFA members pursuing careers in specific areas of agriculture. Applicants for the Beef Production Proficiency award must be involved in activities and enterprises requiring the application of lessons taught in the vocational agriculture classroom for the profitable breeding, feeding and marketing of beef cattle.

Beginning with a heifer purchased from another breeder, Glen is steadily increasing his herd. He is a member of the Virginia Junior Angus Association, Virginia Cattlemen, and American Angus Association.

Richard Conner, a member of the Appomattox County High School FFA Chapter, has been named state winner of the FFA award for turf and landscape management. Richard, 18, is the son of Mr. and Mrs. T. E. Conner of Appomattox.

The award sponsored by O. M. Scott and Sons Company of Marysville, Ohio, is one of 22 Agricultural Proficiency Awards presented annually the National FFA Foundation, Inc., to recognize achievements of FFA members pursuing careers in agriculture. Applicants for the award must be involved in activities and experiences in the classroom and on the job which provide a background for career development in turf and landscape management.

For Richard, winning the proficiency award in turf and landscape management is the result of study and hard work in agricultural education and the FFA. During his enrollment in the agricultural education program, Richard has developed many skills and competencies through his supervised occupational experience program in turf and landscape management.

Donald Flood, a member of the Buckingham Senior chapter of the Future Farmers of America, has been named state winner of the FFA Foundation award for forest management. Donald, 17, is the son of Mr. and Mrs. Fred Flood, Route 3, Dillwyn.

As a part of his supervised occupational experience program, Flood has developed skills and competencies in forest management. In the past four years, he has planted over 80,000 trees, cut over 2,000 cords of pulpwood, and learned forest management practices that will help him in the future.

David Ragland, a member of the Buckingham Senior High School chapter of the Future Farmers of America, has been judged the state winner of the FFA Foundation award for agricultural processing. David, 17, is the son of Mr. and Mrs. I. G. Ragland, Jr., Route 1, Buckingham.

David has worked as a meat cutter at Nichols Super Market where he has over 3500 hours of work experience.

# Honor Roll

APPOMATTOX COUNTY HIGH SCHOOL
HONOR ROLL
Final Six Weeks

SENIORS

"A" Honor Roll - Boys - Derwin Harvey, Todd Neathawk, David Page. Girls - Mitzi Baldwin, Teresa Bass, Laurie Cowan, Virginia Marshall, Kim Maxwell, Susan Morris, Dawn Pitsenberger, Darlene Smith, Cheryl Williams.

"B" Honor Roll - Boys - Carrel Almond, James Carrico, Mark Drinkard, Dean Jamerson, Glen McClenny, Tim Williams, Dewey Woods. Girls - Shelia Carrico, Patricia Chandler, Cheryl Cheatham, Rebecca Doss, Suzan Eye, Roselle Fitch, Frances Harris, Anita Harvey, Corrine Hubbard, Jennifer Inge, Donna Layne, Angie Letterman, Kristie Mitchell, Nancy Morris, Terri Nash, Jill Noble, Patty Roach, Sheila Roach, Laura Walton, Renee Wells.

Honorable Mention - Boys - Phillip Agee, Rick Caldwell, Richard Conner, Kevin Layne, Gary Moore, David O'Brien, Dale Shrock, Blair Smith, Jay Stewart, Jay Whitehead. Girls - Janice Campbell, Stephanie Elder, Karen Fitzgerald, Lynne Foster, Terri Hamlett, Brenda Haskins, Audrey Moore, Norma Morgan, Brenda Smith, Lori Smith, Melody Surber.

JUNIORS

"A" Honor Roll - Girls - Tambra Hamlet.

"B" Honor Roll - Boys - Bobby Carter, Cecil Jacobs, Larry Mann, Mike McCoy, Todd Thompson. Girls - Janet Baker, Connie Clifton, Lori Coggins, Vicky Haskins, Helen Mayberry, Vivian Seay.

Honorable Mention-Boys-Tim Almond, Duane Fillingame, Tyree Lee, Neal Leonard. Girls-Roxanne Martin, Tina Moore, LaDell Wright.

SOPHOMORES

"A" Honor Roll - Boys - Richard Steadman. Girls - Cathryn Ballowe, Beverly Bennett, Cathy Robertson, Tracey Trent, Sandy Walton.

"B" Honor Roll - Boys - Tim Austin, Tony Bailey, Phil Bollinger, Thomas Crews, Troy King, Glen McClenny, Danny Nonestein, Randy Phelps, Todd Sayers, Robert Taylor. Girls - Deanne Wooding.

Honorable Mention - Boys - Jeff Boone, David Davis, James Pillow, Chris Tyree. Girls - Carolyn Carnefix, Sally Coleman, Beth Granato.

FRESHMEN

"A" Honor Roll - Boys - Brett Marston. Girls - Jeannice Bartelt, Rena Hammer, Patricia Lewis, Stephanie Martin, Sheila Mullins, Tiffany Royal, Janet Smith, Tondra Strickland, Lisa Williamson.

"B" Honor Roll - Boys - James Cash, Darryl Conner, Jason Justis, David Short, Darren Tolley, Russel Walton. Girls - Teresa Austin, Shirley Cashwell, Shannon Elder, Flo Fleshman, Martha Haley, Anne Hancock, Rena Harris, Lisa Harrison, Charlene Harvey, Ada Hunter, Jo Ann Jamerson, Paige Jones, Angela Megginson, Ronda Morgan, Traci Paulette, Pam Scruggs, Katie Schuster, Barbara Slagle, Lora Thompson.

Honorable Mention - Boys - Howard Anderson, Mike Martin, Mark Mayberry, Tim Mullins, Robert Poole, Lewis Webb. Girls - April Archer, Cheryl Austin, Nancy Cole, Lisa Daubenspeck, Florence Miller, April Moore, Teresa Taylor, Cindy Whitehead.

# AARP holds meeting

On Tues., June 21 the American Association of Retired Persons will hold their regular monthly meeting at 12 noon in the friendship hall of the Pamplin Charge United Methodist Church.

After having their customary pot-luck luncheon and a brief meeting Barbra Irba of the Lynchburg Red Cross Chapter will give a talk on Red Cross activities and she will also take blood pressure tests of all those wishing to participate. It just might be worth your while to get your pressure checked again, so be with the group on June 21st, there will be no charge.

# AES library to stay open

Appomattox Elementary School is pleased to announce that the library will be open during the summer months. The library will be operated by partent volunteers from AES. These parents received training from the librarian, Mrs. Pat Guthrie. The library will operate by the following schedule:

| Month | Time |
|---|---|
| June 17 | 10 a.m. - 2 p.m. |
| June 24 | Same |
| July 1 | Same |
| July 8 | Same |
| July 15 | Same |
| July 22 | Same |
| July 29 | Same |
| August 5 | Same |
| August 12 | Same |

PERFECT ATTENDANCE FOR Three Years: Pictured above is Desiree Goin. Desiree is the daughter of Mr. and Mrs. Leonard Goin of Appomattox. Special congratulations and a certificate were awarded on June 3, 1983 at the Appomattox Primary School for this excellent accomplishment.

# Locals make Dean's List

Six students from Appomattox County are among 331 named to the Dean's List for the spring semester at Longwood College. To earn a place on the dean's list, a student must earn an average of 3.5 (B+) or better on a 4.0 scale.

The students from Appomattox include Jan Renee Coggins, Karen Covington Cyrus, Pamela Ellen Guill, Molly Ruth Handy, Lori Anne Mitchell, and Cynthia L. Morris.

Five of these students -- Cyrus, Guill, Handy, Mitchell and Morris -- made straight "A" for the semester. Only 93 students at Longwood earned all A's during the semester. A total of 331 students earned a 3.5 average or better.

# O'Brien promoted

Kenneth R. O'Brien, son of Rachel O'Brien of Rural Route 3, Appomattox, Va., has been promoted in the U.S. Air Force to the rank of staff sergeant.

O'Brien is a telephone repair specialist at Loring Air Force Base, Maine, with the 2192nd Communications Squadron.

He received an associate degree in 1983 from the University of Maine in Presque Isle.

# Correction noted

In last week's ad for Appomattox Radio and TV, there was a mistake in price on the 19-inch RCA color television.

The price should have read $329 rather than $229.

The Times-Virginian regrets the error and any inconvenience it may have caused.

# Goode found guilty

Kenneth A. Goode of Evergreen was found guilty of food stamp fraud June 7 in Appomattox County Circuit Court.

Goode was accused of receiving $489 overissuance as a result of his claiming three children in his food stamp household who were actualfy living in Lynchburg.

Judge J.R. Snoddy Jr., sentenced Goode to four years in the penitentiary. This was suspended on good behaviour, provided the client makes restitution. He was also put on six years' probation.

# Heart Association meets here

The first meeting of the Appomattox Unit, American Heart Association was held on Tuesday evening, June 7. Mrs. Janie Dowdy, representative of the Piedmont Division, American Heart Association, provided necessary organizational information.

A slate of officers was presented and elected. Serving for the 1983-84 year will be: Dr. Richard Poe, president; Joe Collins, vice president; Jean LeGrand, treasurer; and Pat Noble, secretary.

Mrs. Delores Hopkins will serve as Time To Remember Chairman and Dr. Kenneth Powell will be medical advisor. By laws were read and accepted, followed by a discussion of goals for the unit.

# Tabor arrives for duty

Sgt. Robert W. Tabor Jr., son of Robert W. Tabor of Rural Route 5, Lynchburg, Va., has arrived for duty at Fort Campbell, Ky.

Tabor, an infantryman with the 1st Battalion, 503rd Infantry, was previously assigned at Camp Kitty Hawk, South Korea.

His grandfather, Amos W. Tabor, resides on Rural Route 1, Concord, Va.

The sergeant is a 1976 graduate of Brookville High School, Lynchburg.

JOHNNY HARRIS, representing the Appomattox Volunteer Fire Department, accepts check from Xi Gamma Tau sorority members, Vicki Lucado, treasurer (left) and Peggy Smith, service committee chairman (right).

# Bulls rated high at Red House test site

The high-performing Polled Hereford bull at the recently completed Red House Bull Test, Red House, Va., was consigned by Georgetown Farm, Free Union, Va. GTF Joggers Victor C189, a son of JBS Justa Jogger 101, completed the 140-day feed test with the performance to rank him 22 percent above the other Polled Herefords on test. He posted an average daily gain (ADG) of 3.75 lb., yearling weight of 1,202 lb., and weight per day of age (WDA) of 3.14 lb.

Bonheart Farm, Remington, Va., consigned the number two Polled Hereford bull, GS Grantee 279P. This son of 59th National champion Graystone Granite boasted an index of 110 at the end of the test. The top Polled Hereford sire group was consigned by Knoll Crest Farm, Red House, with a trio of bulls sired by RHF Victor 266 884.

A bulls performance on feed test is an indication of his ability to sire growthy, efficient calves for the feedlot. In recognition of these bulls' superior performance, the winners have been awarded plaques by the American Polled Hereford Association, Kansas City, Mo.

# Richardson on Dean's List

Michael Scott Richardson, Rt. 1, Pamplin, Va., has been named to last semester Dean's List at Lynchburg College, Lynchburg, Va.

The List is comprised of students who have achieved a grade average of 3.5 or better on a 4.0 grading system.

# Assembly meeting planned

A special meeting of the Appomattox Assembly will be held on Thurs., June 16, at 7:30 p.m. in the Appomattox Middle School Annex.

Guest speakers are expected.

# WOW to meet

The Woodmen Of The World Lodge #71 will meet on Monday evening, June 20 at 7:30 at the WOW Building for an Introduction Ceremony.

All members please plan to attend.

# Homemakers club to meet

The Appomattox Homemakers Club will meet on Tuesday, July 21 at 10 a.m. at the Memorial United Methodist Church.

Please plan to attend and bring a salad.

# Bloodmobile visit set

The Bloodmobile will be at the Liberty Baptist Church on Monday, June 27 from 12 noon until 6 p.m.

The quota for this visit is 110 units. Regular donors and first time donors are urged to make plans to attend.

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*Con$umer $en$e Note$*

# About microwave ovens

By Ocie M. Mack
Extension Agent
Considerations for Microwave Ovens

Most microwave owners learn quickly that their ovens are not the same as conventional ones. They cook faster and add convenience to meals, but they also require special utensils and cookware.

Here are some tips on choosing microwave cookware and utensils.

Look for labels that say cookware is suitable for microwave cooking and use doughnut shapes when possible. Round shapes are better than square ones and straight sides are better than sloping ones.

Consider storage space and whether the expense of a special microwave dish is necessary. Some utensils in the kitchen may be adaptable to microwave cooking.

Recipes often call for a specific sized dish, but a larger one can be substituted to prevent spill-overs and reduce cooking time. For microwave cooking, flat dishes are better choices than deep dishes.

To determine whether a dish is microwave safe, put one cup of water in a glass measuring cup and place the cup inside the dish. Heat it for one minute on high power.

If the dish is cool and the water is hot, it is suitable for microwave cooking. If both the utensil and the water are warm, the material absorbed some microwave energy and is suitable only for short cooking or warming uses. If the utensil is hot and the water is cool, it is not suitable for microwave cooking.

Many specialized microwave accessories are available. For example, some dishes and grills are designed specifically to overcome the problem of browning and searing foods, such as steaks, chops and grilled sandwiches.

A special coating on the bottom of these browning dishes absorbs microwave energy and reaches temperatures of between 500 and 600 degrees, yet the sides and handles of the dishes stay cool. The browning dishes are rigid, durable and resistant to high temperatures. They usually are made of glass-ceramic and are heavy when compared to plastic materials. These dishes are stain and scratch resistant and moderately expensive.

Another special microwave item is a revolving shelf that rotates during microwave cooking for more even cooking. Since the shelf rotates the dishes in the oven, the sizes and shapes of cookware that can be used with it are limited.

Also available are accessories such as popcorn poppers, microwave thermometers, coffee pots, egg cookers and steamers.

Popcorn poppers are better than paper bags for popping corn, but vary greatly in their results. Although conventional cooking thermometers cannot be used in a microwave, they can be used on foods taken out of the oven.

As for microwave coffee pots, there is little advantage to having one since a small electric percolator or stove top coffee maker makes better use of energy and instant coffee can be prepared by the cup in a microwave.

Egg cookers, steamers and the like may be nice to have, but a consumer should decide whether the task performed by a special accessory could be done just as easily without that accessory and whether the accessories are worth the extra costs.

*Good News for Homemakers*

# USDA offers processing tips

By SHIRLEY W. WALTON
Extension Agent

The U.S. Department of Agriculture recently released new processing recommendations for tomatoes and tomato juice, apple sauce, fruit purees, and pumpkin.

To prevent food borne illnesses and the loss of valuable home canned foods, home canners should follow the new USDA guidelines.

The USDA now recommends the following:

1. The one step cold pack method for canning tomatoes should **no longer be used.**

2. The hot packed processing time for canning tomatoes should be increased to 35 minutes for pint jars and No. 2 cans and to 45 minutes for quart jars and No. 2 1/2 cans.

3. The hot pack processing time for canning tomato juice should be increased to 35 minutes for pint and quart jars and No. 2 and 2 1/2 cans.

4. Strained (pureed) pumpkin and winter squash sould not be canned at home. This is because of the length of processing time and the density of the food.

5. The processing time for apple sauce and fruit puree should be increased to 20 minutes for pint and quart jars and No. 2 and 2 1/2 cans.

The changes in canning recommendations are based on research conducted at different land-grant universities and the USDA Eastern Regional Research Center.

The recommendations to more than triple hot pack processing time for tomatoes were based on research which indicated shorter times could be insufficient under cerfain conditions. Insufficient processing could allow botulism organisms to survive the heat treatment, grow and produce harmful toxins.

The changes are especially important since tomatoes are one of the most popular type of produce for home canning grown by Virginia gardeners. Poor heat penetration through dense food and the high heat resistance of a particular mold led the USDA research team to recommend increased processing times for apple sauce and fruit purees. It is also recommended that strained (pureed) pumpkin and winter squash no longer be canned at home for the same reason.

Those who wish to have strained pumpkin or winter squash ready for making pies or casseroles should consider freezing the puree.

If you have a homemaking question or problem, you may call 352-8244 or write P. O. Box 488, Appomattox, VA. 24522. It is always a pleasure to hear from you and to help you.

Have a good week!

RECIPE OF THE WEEK
**Strawberry Cream Pie**

1 baked pastry shell or Graham cracker crust
1 can sweetened condensed milk (see recipe below)
1/4 cup lemon juice.
1 pint sliced strawberries (unsweetened)
Whipped topping (if desired)

Mix lemon juice in milk and add berries. Pour into pie shell. Chill several hours before serving. The recipe calls for the whipped topping, but it can be served without this.

You may wish to make the sweetened condensed milk using the following recipe:

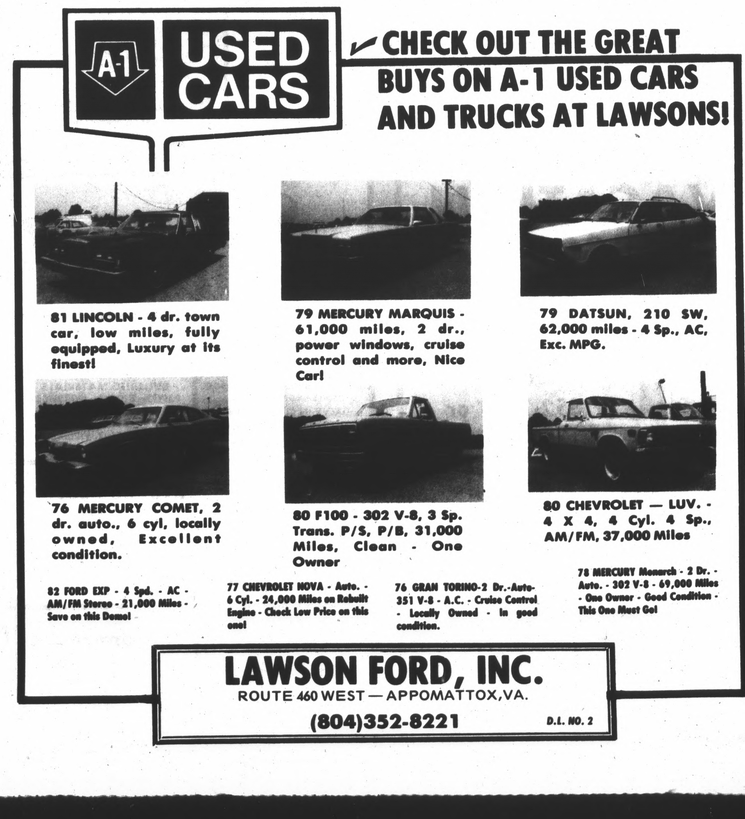
**Homemade Sweetened Condensed Milk**

1 cup instant nonfat dried milk
2/3 cup sugar
1/3 cup boiling water
3 tablespoons melted butter or margarine

Combine all ingredients in the container of an electric blender. Process until smooth. Store in refrigerator until ready to use. Yield: 1-1/4 cups or the same amount asone purchased can and costs approximately one-third.

This pie is best when served the same day that it is made because the crust tends to get soggy overnight.

Many thanks to Mrs. Helen Mae Beaty for sharing this delicious Alabama recipe with us.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